

GRANITE LINKS

Wedding Guide



GRANITE LINKS

Wedding Packages

ALL PACKAGES INCLUDE

- Complimentary tasting for the wedding couple
- Private wedding suite with complimentary snacks and beverages
- Golf cart shuttle to photo locations
- Elegant floor-length white bengaline table linens and matching dinner napkins
- China, flatware, glassware, tables and champagne chiavari chairs
- Flameless votive candles and mirrors for cocktail and dining tables
- City of Quincy required police detail
- Acrylic table number frames
choice of silver or gold foil numbers
- White 24' x 24' dance floor *Pavilion Tent only*
- Special discounts on your wedding shower, rehearsal dinner or next-day brunch
- Dedicated Sales Manager from menu planning to the “big day”
- Set-up, service and bar staff
- Personal Wedding Attendant
- Complimentary voucher for 18 holes of golf
for four (4) players – not available Saturday and Sunday prior to 1:30 p.m.



GRANITE LINKS

Choose Your Package

THE CLASSIC

- One (1) 'Stationary Display'
- Four (4) 'Butler-Passed Hors d'Oeuvres'
- One (1) Hour Open Bar *house brands*
- Choice of Plated* or Stations-Style Menu**
- Custom Wedding Cake or Dessert Bar
through one of our preferred bakeries
- Prosecco Toast
- Coffee + Tea Service

Saturday Peak-Season Pricing

\$195 per person | Grand Ballroom
Last two weeks of April through November
\$185 per person | Pavilion Tent
June through first two weeks of October

Friday, Sunday and Off-Season Saturday Pricing

\$165 per person | Grand Ballroom
December through first two weeks of April
\$155 per person | Pavilion Tent
May and last two weeks of October

THE TIMELESS

- Two (2) 'Stationary Displays'
- Six (6) 'Butler-Passed Hors d'Oeuvres'
- Five (5) Hour Open Bar *house brands*
- Choice of Plated* or Stations-Style Menu**
- Tableside Wine Service
- Custom Wedding Cake or Dessert Bar
through one of our preferred bakeries
- One (1) 'Butler-Passed Miniature Dessert'
- Prosecco Toast
- Coffee + Tea

Saturday Peak-Season Pricing

\$230 per person | Grand Ballroom
Last two weeks of April through November
\$210 per person | Pavilion Tent
June through first two weeks of October

Friday, Sunday and Off-Season Saturday Pricing

\$200 per person | Grand Ballroom
December through first two weeks of April
\$180 per person | Pavilion Tent
May and last two weeks of October

*'Plated' Menu Includes: one (1) 'Starter' course | two (2) 'Plated Mains' (+ 1 vegetarian selection)
**'Stations-Style' Menu Includes: one (1) 'Carving Station' | two (2) 'Specialty Stations' | two (2) 'Sides'

ADDITIONAL PRICING INFORMATION

This menu and pricing guide is valid through December 2027.

Ceremony Fee | \$1800

includes 30-minute ceremony, ceremony coordination, ceremony chairs

Room Rental Fees

range from \$2000 to \$7000 depending on date and space

Event Overtime Charges *

additional 30 minutes \$750 | additional hour \$1500

*Granite Links does not accommodate extensions the night of the event.

Overtime must be planned.

Gratuities 18%, Administrative Fee 6%, State and Local Taxes 7%

Up Lighting \$500

Coat Check Attendant | \$150 (ballroom only)

Fire Watch Detail Office | \$550 (necessary if using real flame candles)

All food and beverage is subject to 18% gratuity, 6% administrative fee and 7% state and local tax.

GRANITE LINKS

Choose Your Menu

VEGAN



GLUTEN-FRIENDLY



DAIRY-FREE



STATIONARY DISPLAYS

gluten-free crackers \$25 (serves 25 guests)

Signature GRAZING TABLE

upgrade from (2) included stationary displays for +15 per guest | upgrade from (1) included stationary display for +20 per guest
minimum of 50 guests

Assorted Artisanal Cheese + Spreads

focaccia, baguette, lavash,
pita chips, crostini

Seasonal Fruits + Farmhouse Vegetables

honey yogurt,
house ranch

Mediterranean Display

hummus, baba ganoush,
falafel, stuffed grape leaves,
lamb meatballs, tzatziki

Italian Meats + Marinated Vegetables

assorted mustards

CHEESE

cheddar, camembert, swiss, havarti-dill, manchego, garlic + herb spread, dried figs, dried apricots, grapes, country olives, fig jam, hot pepper jelly, local honey, rosemary sprigs, crackers, sesame flatbread, sliced ficelle

Enhance with:

Charcuterie Board +200 serves 50 guests

prosciutto, sopressata, small salami, whole grain mustard, soft baguette

FORMAGGIO +16 upgrade *minimum 50 guests*

assorted gourmet cheeses, honey, grain mustard, locally made jams, artisan baguette

BUTCHER BLOCK

assorted italian meats, fresh mozzarella, manchego cheese, marinated vegetables, cucumber salad, marinated artichoke hearts, cornichon, focaccia, soft baguette, assorted mustards, balsamic glaze, extra virgin olive oil

FARMHOUSE

strawberries, blueberries, grapes, pineapple, broccoli, celery, watermelon radish, baby bells, cauliflower, asparagus, carrot, honey yogurt, roasted beet hummus, ranch

ARTISANAL DUO OF DIPS

select up to two (2):

Buffalo Chicken tortilla chips, celery, carrot sticks

Spinach + Artichoke pita chips

Spicy Whipped Feta soft pita rounds, cucumber spears

Whipped Ricotta grilled peaches, fresh basil, prosciutto crisps, balsamic glaze, crostini

Caramelized Onion house potato chips

GRANITE LINKS RAW BAR +12 upgrade *minimum 50 guests*

Live Oyster Shucker +250

wellfleet oysters on the half shell, shrimp cocktail, house cocktail sauce, horseradish, mignonette

Enhance with:

Steamed + Chilled Lobster Tails +market price

Jumbo Lump Crab Meat +4 per person

meyer lemon aioli

Caviar +14 per person *minimum order of 25*

SOUTHWESTERN

mojo chicken skewer, salsa verde, roasted corn salsa, black beans, chipotle sour cream, miniature quesadilla, queso, guacamole, pico de gallo, jalapeños, fresh lime wedges, tortilla chips, chili + coriander flatbread

MEDITERRANEAN

hummus, baba ganoush, falafel, stuffed grape leaves, lamb meatballs, tzatziki, kalamata olives, feta cubes, cucumber salad, pita chips, lavash

SUSHI +16 upgrade

select three (3):

Maki

Spicy Tuna Maki | **Cucumber Maki**

Avocado Maki | **California Maki** | **Salmon Maki**

Eel + Cucumber Maki | **Yellow Tail + Scallion Maki**

Nigiri

Shrimp Nigiri | **Salmon Nigiri** | **Tuna Nigiri**

Accompanied by:

soy sauce, wasabi, pickled ginger, seaweed salad

All food and beverage is subject to 18% gratuity, 6% administrative fee and 7% state and local tax.

PASTA STATION ENHANCEMENT +17
select two (2):

- Mezza Rigatoni** ⓘ broccoli rabe, bianco sausage, garlic wine sauce
Farfalle short rib ragu, gremolata
Cheese Tortellini fried italian parsley
Conchiglie vodka sauce, basil
Roasted Vegetable Risotto ⓘ
Orecchiette baby spinach, blistered tomatoes, toasted pine nuts, balsamic glaze

Accompanied by:

herb butter, grated cheeses, extra virgin olive oil, red pepper flakes, aged balsamic, sliced baguette, garlic bread

CARVING STATION ENHANCEMENT

one (1) chef attendant required per protein +150 per attendant

- Roast Tenderloin of Beef** ⓘ +26
caramelized balsamic onion, tarragon-horseradish crème
Herb Crusted Sirloin ⓘ +22
caramelized onion, stilton bleu cheese crème
Prime Rib ⓘ ⓘ +28
rosemary au jus, wild mushroom ragout
Dijon-Rosemary Turkey ⓘ +16
pan gravy, herbed aioli

BUTLER-PASSED HORS D'OEUVRES

Of the Land

BEEF TERIYAKI SKEWER
cilantro-lime glaze
ⓘ ⓘ

BEEF TENDERLOIN CROSTINI
horseradish crème, lemon-dressed arugula

SHORT RIB WELLINGTON
horseradish crema

PRIME RIB + MANCHEGO CHEESE SPRING ROLL
rosemary-garlic aioli

KOBE BEEF SLIDER
ketchup, applewood bacon, cheddar, onion jam
Pair with:
truffled french fry cone +2

SHORT RIB TACO
cilantro-lime slaw, mango salsa
ⓘ ⓘ
Pair with:
miniature patron margarita +4

BUFFALO CHICKEN SPRING ROLL
gorgonzola buffalo sauce

SMOKED CHICKEN + CORN QUESADILLA
fontina, jalapeño, salsa verde

CHICKEN + WAFFLE BITE
maple-bacon glaze

COCONUT CHICKEN
sweet chili sauce

CHICKEN + LEMONGRASS POT STICKER
ponzu sauce
ⓘ

CUBANO
kurobuta ham, roasted pulled pork, dill pickle, imported swiss, dijon mustard

CAROLINA PULLED PORK
cornbread crostini, apple slaw

LAMB CHOP LOLLIPOPS
pomegranate glaze, mint pesto
ⓘ ⓘ

MINI LOADED POTATO BITE
sour cream, jalapeño, scallion, cheddar, bacon
ⓘ

BLT CROSTINI
applewood bacon, green leaf lettuce, herbed aioli, sundried cherry tomato, brioche toast

FIG & PROSCIUTTO CROSTINI
whipped herb ricotta, fresh basil, prosciutto, fig jam, ficelle

CARBONARA-STYLE MAC + CHEESE
four cheese, bacon, peas

Of the Sea

COCONUT SHRIMP
orange-ginger marmalade
ⓘ

JONAH CRAB CAKE
citrus rémoulade
ⓘ ⓘ

NEW ENGLAND CLAM CHOWDER SIP
ⓘ

FISH TACO
flour tortilla, mango salsa
ⓘ
Pair with:
miniature patron margarita +4

PANKO-CRUSTED LOBSTER TAIL
honey ponzu
ⓘ ⓘ

APPLEWOOD SMOKED BACON-WRAPPED SCALLOP
maple drizzle
ⓘ

FRIED OYSTER ON THE HALF SHELL
old bay aioli
ⓘ ⓘ
Pair with:
bloody mary sip +4

MAINE LOBSTER BISQUE SIP
sherry crème fraiche
ⓘ

SMOKED SALMON CANAPÉ
caper, pickled onion, fresh dill, cream cheese, dark rye

LEMON-HERB SALMON
cucumber wrap, citrus aioli
ⓘ ⓘ

CHILLED SHRIMP
grapefruit cocktail sauce
ⓘ ⓘ

SPICY TUNA ROLL
soy sauce

YELLOW FIN TUNA CRISP
tortilla crisp, pickled ginger, wasabi aioli
ⓘ ⓘ

CAVIAR
yukon gold potato crisp, crème fraiche
ⓘ

LOBSTER ROLL
fresh chives

Of the Field

SWEET POTATO GNOCCHI



FALAFEL BITE

harissa yogurt

VEGETABLE SPRING ROLL

sweet chili sauce



BRUSCHETTA

tomato, parmesan, basil,
extra virgin olive oil,
balsamic

MINI CUCUMBER ROLL

soy sauce

FRENCH ONION STUFFED MUSHROOM

gruyere



SESAME CAULIFLOWER BITE

sweet chili sauce



MINIATURE MARGHERITA PIZZA

extra virgin olive oil,
fresh herbs

MINIATURE MUSHROOM + BRIE PIZZA

grated romano, truffle oil

WATERMELON, MINT + FETA SKEWER

balsamic glaze



VEGETABLE FRESH ROLL

thai peanut sauce



HUMMUS

phyllo cup, olive tapenade,
feta, dill

RISOTTO FRITTER

san marzano tomato sauce

BRIE

blackberry, pastry cup,
fresh mint

MINIATURE COMPOSED PLATES

priced per plate | minimum order of 50

TRUFFLE PARMESAN SACCHETTI +11

fontina cream, bartlett pear, crispy prosciutto,
truffle oil

CHICKEN SALTIMBOCCA +12

prosciutto-wrapped chicken, sage, provolone,
wild mushrooms, madeira sauce, risotto



BRAISED SHORT RIB +12

cider glaze, root vegetable puree, pickled cabbage,
crispy onion

JUMBO SEA SCALLOP +13

celery root puree, bacon jam,
micro greens



CHILDREN'S MEALS | 40

First Course

Veggie Sticks ranch dressing

Main Course

select one (1):

Chicken Fingers french fries, gummy candy

Pasta + Marinara meatballs, gummy candy

Pasta + Butter parmesan cheese, gummy candy

Dessert

Kids Ice Cream Cup

Beverages

Flat Rate Non-Alcoholic Beverages

Ginger Ale and Cherry Toast

VENDOR MEALS | 40

Chef's Choice Chicken Entrée*

*Client responsible for submitting vendor allergies or dietary restrictions
in advance of event. Vegetarian meal available upon advance request.

Includes rolls, butter and soft drinks

Plated-Style Options

Includes rolls + butter | Substitute 🍷 gluten-free rolls +1 (minimum 25)

STARTER COURSE

select one (1):

Garden Greens Salad 🍷 1

cherry tomatoes, cucumber, shaved carrot, dried cranberries, balsamic-rosemary vinaigrette

Truffled Greens Salad 🍷

oven-roasted cherry tomatoes, crumbled goat cheese, truffle-honey vinaigrette

Granite Greek Salad

romaine, diced cucumber, crumbled feta, kalamata olives, tomato, banana peppers, pickled red onion, pita crisps, greek vinaigrette

Caesar Salad

romaine lettuce, garlic-parmesan crostini, shaved parmesan, caesar dressing

Arugula Salad 🍷

baby arugula, watermelon radish, mandarin orange, shaved manchego, lemon vinaigrette

Baby Spinach Salad 🍷

apple, celery, sharp cheddar, toasted walnuts, golden raisins, champagne-mustard seed vinaigrette

Wedge Salad +1

iceberg lettuce, applewood bacon, tomato, english cucumber, bleu cheese crumbles, balsamic vinaigrette

Tomato Mozzarella Salad +2

vine-ripe tomato, fresh mozzarella, basil, pesto vinaigrette, balsamic, garlic crostini

Italian Wedding Soup 🍷

veal meatball, white beans, escarole, romano, italian parsley

Butternut-Apple Bisque 🍷

roasted butternut squash, fuji apple, savory herbs, crème fraîche, crunchy chickpeas

New England Clam Chowder 🍷 +2

fresh clams, yukon gold potato, light cream, applewood bacon, chive oil

Lobster Bisque +4

fresh lobster, sherry crème fraîche, tarragon croutons

Optional Enhancement

INTERMEZZO COURSE

served between first course and main course

Fusilli +6

san marzano tomato sauce, basil, shaved parmesan, extra virgin olive oil

Mezza Rigatoni +6

broccoli, grape tomato, garlic butter, grated romano, garlic focaccia crisp

Lobster Ravioli +13

lemon-sherry butter, baby spinach, microgreens

Colossal Shrimp Cocktail 🍷 1 +10

grilled lemon, pickled radish, baby arugula, cocktail sauce

Crab Cake +9

jumbo lump crab cake, roasted beet puree, preserved lemon aioli, microgreens

Lemon Sorbet Entremet 🍷 1 🍷 +7

champagne float, fresh mint

PLATED MAINS

choice of two (2) entrées + one (1) vegetarian entrée included | additional entrée +10 per person

Seafood

Grilled Salmon 🍷

lemon-thyme beurre blanc, saffron risotto, blistered tomato, haricot verts

New England Haddock

ritz® crumb, lobster-sherry cream, mashed potato, asparagus

Scallop Stuffed Shrimp

brioche stuffing, garlic-lemon butter, tomato-basil risotto, haricots verts

Seared Scallops 🍷

celery root purée, asparagus, charred tomato, roasted crimini mushroom, truffle-honey vinaigrette

Panko-Crusted Sea Bass 🍷 🌱

honey-ponzu drizzle, jasmine rice, baby bok choy, baby carrot

Grilled Swordfish 🍷

red pepper coulis, prosecco beurre blanc, jasmine rice, baby carrots, lemon-chive oil

Beef

Braised Short Rib

port wine demi-glace, mashed root vegetable, haricots verts, vidalia onion crisps

Seared Sirloin 🍷

au poivre, cognac demi-glace, caramelized onion, mashed potato, asparagus

Grilled Filet Mignon 🍷

port reduction, risotto, haricots verts

Pan-Seared Filet Mignon

bordelaise, mashed potato, asparagus, vidalia onion crisps

Chicken

Panko Chicken 🍷 🌱

lemon-prosecco sauce, capers, charred tomato, crispy fingerling potatoes, haricots verts

Roasted Statler Chicken 🍷

prosciutto, fresh mozzarella, bechamel, mashed potato, roasted baby carrots

Stuffed Chicken

apple brioche stuffing, pan gravy, mashed potato, haricots verts, carrots, cranberry reduction

Seared Chicken 🍷

madeira sauce, roasted crimini mushroom, risotto, asparagus

Vegetarian

Crispy Eggplant Napoleon

fresh mozzarella, eggplant cutlet, roasted vine-ripe tomato, pomodoro sauce, fresh basil, creamy parmesan polenta

Wild Mushroom Ravioli

mushroom-madeira sauce, baby spinach, manchego cheese, fricco

Butternut Ravioli

sage brown butter, sherry, baby spinach, manchego cheese

Seared Cauliflower Steak 🍷 🌱 🌿

chimichurri, roasted beet purée, crisp chickpeas, extra virgin olive oil

Vegetable Bolognese* 🍷

oven-roasted vegetables, garbanzo beans, cremini mushroom, san marzano tomato, shaved parmesan, zucchini noodles, extra virgin olive oil

*substitute vegan cheese +3

Signature Entrees

Surf + Turf 🍷 +18

petite filet mignon, béarnaise, poached lobster tail, whipped yukon potato, grilled asparagus

Rack of Lamb 🍷 +15

pomegranate demi-glace, feta mashed, roasted olives, haricot verts

Veal Chop 🍷 🌱 +15

porcini au jus, truffle fingerling potatoes, broccolini

Lazy Man Lobster 🍷 +18

drawn butter, steamed marble potato, asparagus

Station-Style Options

CARVING STATIONS

chef attendant included | select one (1)

Prime Rib 🍴 🌱

rosemary au jus, wild mushroom ragout

Herb Crusted Sirloin 🍴

caramelized onion, stilton bleu cheese crème

Roast Tenderloin of Beef 🍴 +4

caramelized balsamic onion, tarragon-horseradish crème

Scottish Salmon 🍴

roasted + flaked, heirloom tomato relish, arugula pesto, lemon

Dijon-Rosemary Turkey 🍴

pan gravy, herbed aioli

Boneless Leg of Lamb 🍴

tzatziki sauce, marinated feta, roasted tomato

SIDE DISHES

select two (2) | includes rolls + butter | substitute gluten-free rolls +1 (minimum 25)

Garden Greens Salad 🍴 🌱 🌿

mixed greens, shaved carrot, english cucumber, grape tomatoes, dried cranberries, rosemary-balsamic vinaigrette

Caesar Salad

romaine lettuce, garlic-parmesan croutons, shaved parmesan, lemon, caesar dressing

Granite Greek Salad

romaine, diced cucumber, tomato, crumbled feta, kalamata olives, banana pepper slices, pickled red onion, pita crisp, greek vinaigrette

Arugula Salad 🍴

baby arugula, watermelon radish, mandarin orange, shaved manchego, lemon vinaigrette

Baby Spinach Salad 🍴

baby spinach, gala apple, celery, vermont sharp cheddar, toasted walnuts, golden raisins, champagne-mustard seed vinaigrette

Creamy Parmesan Polenta 🍴

fresh thyme

Roasted Potatoes 🍴 🌱 🌿

garlic, fresh oregano, extra virgin olive oil

Creamy Mashed Potato 🍴

Haricot Verts 🍴 🌱 🌿

sun-dried tomato, extra virgin olive oil

Asparagus 🍴

shaved parmesan, lemon vinaigrette

Broccolini 🍴

garlic butter

Seasonal Roasted Vegetables 🍴

fresh herbs, roasted garlic butter

Enhancement Mashed Potato Bar 🍴 +6

classic mashed, sweet potato mashed
Accompanied by: applewood bacon, shredded cheese, sour cream, fresh peas, jalapeño, scallion, country gravy, whipped butter

SPECIALTY STATIONS

select two (2)

PASTA select two (2)

Mezza Rigatoni **I**

broccoli rabe, bianco sausage, garlic wine sauce

Farfalle

short rib ragu, gremolata

Cheese Tortellini

fried italian parsley

Accompanied by:

herb butter, grated cheeses, extra virgin olive oil, red pepper flakes, aged balsamic, sliced baguette, garlic bread, seasonal salad

Enhance with:

Herb Roasted Chicken +8 | Italian Sausage +7 | Sautéed Shrimp +11

Conchiglie

vodka sauce, basil

Roasted Vegetable Risotto **I**

Orecchiette

baby spinach, blistered tomatoes, toasted pine nuts, balsamic glaze

SUSHI select three (3)

Spicy Tuna Maki **I**

Salmon Maki **I**

Yellow Tail + Scallion Maki **I**

California Maki **I**

Avocado Maki **I**

Cucumber Maki **I**

Eel + Cucumber Maki **I**

Salmon Nigiri **I**

Tuna Nigiri **I**

Shrimp Nigiri **I**

Accompanied by:

soy sauce, wasabi, pickled ginger, seaweed salad

PAELLA

Classic Paella **I**

chicken, shrimp, mussels, clams, vine-ripened tomato, fire-roasted peppers, peas, short grain rice

Vegetable Paella **I**

roasted zucchini, summer squash, baby carrot, red bell pepper, pearl onions, cremini mushroom

Accompanied by:

tomato-herb focaccia, spanish olive oil

SOUTHERN BELLE

Buttermilk Fried Chicken Bites

red eye gravy

Fried Pickles

sriracha remoulade

Pimento Cheese Hush Puppies

scallion-pimento cheese aioli

Macaroni + Cheese

Mini Corn Muffins

honey butter

Fried Green Tomatoes

creole mustard sauce

ASIAN select three (3)

Vegetable Dumplings

Vegetable Fresh Roll **I**

Chicken Teriyaki Skewer **I**

Beef Teriyaki Skewer **I**

Accompanied by:

scallion fried rice and lo mein noodles, sweet chili sauce, hot mustard, sriracha, plum sauce, sesame soy sauce, fortune cookies

Crab Rangoon

Shrimp Satay **I**

Korean Barbeque Ribs **I**

Peking Ravioli

SEAFOOD +7 upgrade

Tuna Poke **I**

Crab Cakes **I**

citrus aioli

Lobster Bisque **I**

or Clam Chowder **I**

Scallop-Stuffed Shrimp

brioche stuffing, garlic-lemon butter

Lobster Sliders

PIZZA select three (3)

gluten-free option +5 (minimum 5 pizzas)

Margherita

vine-ripened tomato basil, fresh mozzarella

Pepperoni

ricotta, hot honey

Roasted Vegetable

goat cheese, balsamic drizzle

Chicken + Broccoli Alfredo

Sirloin + Gorgonzola

caramelized onion, horseradish crème

Sausage

pepper + onion

Accompanied by:

crushed red pepper, grated parmesan

TACOS select two (2)

Carne Asada Beef **I**

Roasted Vegetables **I**

fire-roasted peppers, onion, zucchini, sweet potato, black beans

Shredded Chicken **I**

Pork Carnitas **I**

Accompanied by:

warm flour tortillas, baby iceberg lettuce wraps, corn tortilla strips, cilantro-lime rice, street corn salad, pico de gallo, guacamole, tain, sour cream, shredded cheese, diced onion, jalapeño, cilantro, assorted hot sauces

Desserts

CUSTOM WEDDING CAKE OR DESSERT BAR

included with wedding package

Dessert Works, Guilty Bakery or Montilio's Bakery

Enhance with:

Vanilla Bean or Chocolate Gelato +3 | Chocolate-Dipped Strawberry +4

BUTLER-PASSED MINIATURE DESSERTS

choose one (1) for Timeless Package | +4 per piece for Classic Package

SORBET PUSH POP
mango, raspberry, lemon
🍷 🍷 🍷

CRÈME BRÛLÉE SPOON
caramelized sugar crust
🍷

FRIED OREO® SKEWER

CLASSIC SKILLET COOKIE
warm chocolate chip cookie,
vanilla ice cream

FUNFETTI SKILLET COOKIE
warm funfetti sugar cookie,
vanilla ice cream, rainbow
sprinkles

FROZEN MUDSLIDE
kahlua, irish cream, ice cream,
oreo crumbles

**STRAWBERRY SHORTCAKE
TRIFLE**

**MINI CHOCOLATE
MOUSSE CUP**
🍷

**MINI ICE CREAM
COOKIE SANDWICH**
rainbow sprinkles

WARM BROWNIE SKILLET
peanut butter ice cream,
crushed Reeses® cups

DESSERT STATIONS

priced per person | minimum 40 guests

SWEET TOOTH TABLE | 16
glazed donut holes, cake pops, mini cannoli, s'mores
marshmallows, mini whoopie pies, petite chocolate chip cookies,
mini strawberry shortcake trifle, mini chocolate mousse trifle

ICE CREAM BAR | 12
chocolate + vanilla ice cream

Accompanied by:
hot fudge, caramel, whipped cream, strawberries, blueberries,
marshmallow, sprinkles, M&M's®, crushed oreos®, gummy bears,
toffee crumbles

ASSORTED MINIATURE EUROPEAN PASTRIES | 10
mini fruit tarts, peanut butter mousse cups, coconut key lime,
cream puffs, mini cheesecake, chocolate mousse cups,
mini cannoli, mini eclairs

Made to Order **CANNOLI STATION | 9**
cannoli shells + chips, choice of traditional ricotta
or chocolate filling

Accompanied by:
mini chocolate chips, peanut butter chips, crushed oreos®, pistachios,
toffee crumbles, rainbow sprinkles

Late Night + After Party

BUTLER-PASSED LATE NIGHT BITES

priced per piece | minimum of 50 pieces per selection | Ballroom + Pavilion Tent Only

FOUR CHEESE PIZZA | 3.5

PIGS IN A BLANKET | 3.5
yellow mustard

**TRUFFLE
PARMESAN TOTS** | 4
garlic aioli

FRENCH TOAST DIPPERS | 4
vermont maple,
powdered sugar

**MAC + CHEESE
FRITTER** | 4

CHICKEN + WAFFLE BITE | 4
maple-bacon glaze

**STEAK + CHEESE SPRING
ROLL** | 4
garlic aioli

MOZZARELLA STICK | 3.5
marinara

KOBE BEEF SLIDER | 6
french fries, ketchup
served in a paper cone

AFTER PARTY / LATE NIGHT STATIONS

priced per person | minimum 40 guests

\$1,250 Hosted After Party Food + Beverage Minimum

SELECT ONE (1) | 16

SELECT TWO (2) | 22

SELECT THREE (3) | 29

SLIDERS

gluten free buns available +2 per piece (minimum 25 pieces)

select two (2):

Black Angus Cheeseburger aged cheddar, kosher dill pickle, ketchup, mustard

Buffalo Chicken Grilled Cheese buffalo chicken, aged cheddar, pressed hawaiian roll

Grilled Cheese + Tomato roma tomato, aged cheddar, pressed hawaiian roll

Chipotle Turkey Burgers cheddar, shredded lettuce, herbed mayo
select one (1):

Tater Tots

Classic French Fries

FRIED CHICKEN BITES

buffalo sauce, bbq sauce, bleu cheese, ranch, honey mustard, ketchup

select one (1):

Tater Tots

Classic French Fries

DUO OF HOT DIPS

select up to two (2):

Buffalo Chicken tortilla chips, celery, carrot sticks

Pepperoni Pizza Dip garlic breadsticks

Crab Rangoon wonton crisps

Seven Layer Taco Dip tortilla chips

PIZZA

gluten free crust available +5 per piece (minimum 5 pizzas)

select two (2)

Four Cheese tomato sauce, mozzarella, provolone, parmesan, romano

Pepperoni tomato sauce, mozzarella, provolone, parmesan, romano, pepperoni

Caesar roasted chicken, shaved parmesan, caesar dressing, romaine, lemon

Sausage, Pepper + Onion

Buffalo Chicken grilled buffalo chicken, mozzarella, blue cheese

QUESADILLAS

gluten free tortillas available +2 per piece | minimum of 25 pieces

Vegetable Quesadilla and Chicken Quesadilla

Accompanied by:

tri-colored tortilla chips, sour cream, salsa, guacamole

ASIAN TAKEOUT

select two (2):

Crab Rangoon

Korean Barbecue Ribs

Peking Ravioli

Vegetable Dumplings

Chicken Teriyaki Skewers

Beef Teriyaki Skewers

Accompanied by:

duck sauce, hot mustard, fortune cookies

All food and beverage is subject to 18% gratuity, 6% administrative fee and 7% state and local tax.

Beverages

OPEN BAR FLAT RATE PRICING

priced per person

includes house or premium spirits, wines by the glass, imported + domestic beers and non-alcoholic beverages

'THE CLASSIC' PACKAGE

HOUSE		PREMIUM	
ONE HOUR	included	ONE HOUR	6
TWO HOURS	12	TWO HOURS	16
THREE HOURS	22	THREE HOURS	27
FOUR HOURS	30	FOUR HOURS	32
FIVE HOURS	35	FIVE HOURS	37

'THE TIMELESS' PACKAGE

HOUSE		PREMIUM	
FIVE HOURS	included	FIVE HOURS	12

CONSUMPTION PRICING

priced per beverage

PRICE RANGES

MOCKTAILS + COCKTAILS	9-17
HOUSE WINES	12
PREMIUM WINES	12-14
BEER + MALT BEVERAGES	6-12
NON-ALCOHOLIC BEVERAGES	3-6

TABLESIDE WINE SERVICE OPTIONS

included with 'The Timeless' package (select one red, one white)

HOUSE WHITES

Cupcake Chardonnay
Cupcake Pinot Grigio
Cupcake Sauvignon Blanc

HOUSE REDS

Cupcake Cabernet Sauvignon
Cupcake Merlot
Cupcake Pinot Noir

PREMIUM WHITES

Chloe Chardonnay
Chloe Pinot Grigio
Whitehaven Sauvignon Blanc

PREMIUM REDS

Chloe Pinot Noir
The Dreaming Tree 'Crush' Red Blend
Chloe Cabernet Sauvignon

Upgrade to premium wines served tableside with house package +9 per person

All food and beverage is subject to 18% gratuity, 6% administrative fee and 7% state and local tax.

BAR LIST

PREMIUM SPIRITS

deep eddy vodka	patron silver
stoli raspberry	montelobos mezcals
stoli blueberry	johnnie walker black
grey goose	glenlivet 12
grey goose l'orange	jameson
grey goose le citron	woodford reserve
bombay sapphire	hennessy vs
hendrick's	crown royal
bacardi	maker's mark
bacardi coconut	grand marnier
captain morgan	bailey's
casamigos blanco	

plus all house spirits

PREMIUM WINES by the glass

chloe prosecco	chloe pinot noir
chloe chardonnay	chloe cabernet sauvignon
chloe pinot grigio	the dreaming tree 'crush'
whitehaven sauvignon blanc	red blend
chloe rosé	

NON-ALCOHOLIC BEVERAGES

pepsi	juices
diet pepsi	lemonade
starry lemon-lime	iced tea
ginger ale	bottled water

HOUSE SPIRITS

deep eddy vodka	jim beam
stoli raspberry	jack daniels
stoli blueberry	seagram's 7
new amsterdam gin	southern comfort
bacardi	st. germain
bacardi coconut	sambuca
cazadores	kahlua
ghost tequila 🍷	disaronno
dewars	aperol

HOUSE WINES by the glass

cava brut	cupcake pinot grigio
kung fu girl riesling	cupcake pinot noir
cupcake chardonnay	cupcake merlot
cupcake sauvignon blanc	cupcake cabernet sauvignon

BEER, CIDER + SELTZER

athletic brewing n/a	high noon
bud light	michelob ultra
budweiser	sam adams boston lager
corona	sam adams juicy ipa
downeast cider	sam adams seasonal
goose island ipa	stella artois
heineken	viva huckleberry
heineken 0.0	

After Dinner Tasting Station

Liquor, Cordials + More

scotch, bourbon, rye, irish whiskey, tequila, cognac, brandy, cordials

+12 per person

All beverages must be purchased from Granite Links. Proper identification will be required in compliance with Massachusetts State Liquor Laws.

All food and beverage is subject to 18% gratuity, 6% administrative fee and 7% state and local tax.

ENHANCED WINE OFFERINGS

priced per bottle

SPARKLING + BLUSH

Champagne

veuve clicquot brut yellow label | france | 95

Prosecco

chloe | italy | 46

Rosé

chloe | sonoma, ca | 46

whispering angel | france | 68

WHITE

Light Bodied

Pinot Grigio

chloe | italy | 46

Reisling

kung fu girl | columbia valley, wa | 46

Medium Bodied

Chardonnay

chloe | sonoma, ca | 46

Pinot Grigio

santa margherita | italy | 60

Sauvignon Blanc

kim crawford | new zealand | 53

whitehaven | new zealand | 61

craggy range | new zealand | 59

Fuller bodied

Chardonnay

la crema | monteray, ca | 57

cakebread cellars | napa valley, ca | 95

RED

Light Bodied

Pinot Noir

chloe | monterey county, ca | 46

talbott 'sleepy hollow' | monterey county, ca | 80

Medium Bodied

Cabernet Sauvignon

chloe | monteray, ca | 46

Merlot

chloe | monteray, ca | 46

Red Blend

the dreaming tree 'crush' | north coast, ca | 46

prisoner wine co 'the prisoner' | napa valley, ca | 84

Fuller Bodied

Cabernet Sauvignon

jordan | alexander valley, ca | 110

caymus | napa valley, ca | 125

justin 'isosceles' | paso robles, ca | 130

darioush | napa valley, ca | 160

faust | napa valley, ca | 150

Malbec

alta 'vista' estate | mendoza, argentina | 53

ESPRESSO MARTINI ICE LUGE

\$1600

(attendant required +150 | available with 5-hour bar package only)

Includes ice luge with custom monogram

House + Premium Flat Rate:

espresso martinis included in bar package pricing

Consumption:

espresso martinis billed by consumption at +15 per drink



Kerri McWade Photography

All food and beverage is subject to 18% gratuity, 6% administrative fee and 7% state and local tax.

SPECIALTY COCKTAILS

select two (2) to be included with 'The Timeless' package | for 'The Classic' package, consult your sales manager for pricing

BUBBLES

PERFECT PAIR

chloe prosecco, pear,
lemon, vanilla
wine glass

APEROL SPRITZ

aperol, chloe prosecco,
soda
wine glass | orange wheel

VODKA

BLUSHING BRIDE

lemon vodka, pomegranate
juice, lemon juice, simple
syrup, sparkling water
highball glass | lemon wheel

NANTUCKET MULE

vodka, flag hill cranberry
liqueur, ginger beer, lime
juice
highball glass | fresh cranberries

WHITE COSMO

citrus vodka, white
cranberry juice, orange
liqueur, lime juice, simple
coupe glass | cranberry skewer

GIN

FLANNEL FIZZ

gin, apple cider, lemon
juice, ginger beer
highball glass | cinnamon stick

STRAWBERRY SMASH

sipsmith strawberry,
giffard pamplemousse,
lemon juice, strawberry
puree, soda water
highball glass | fresh strawberries

RUM

SPIKED AUTUMN

hot or cold
spiced rum, apple cider
cinnamon stick

COCONUT CRUSH

coconut rum, pineapple juice,
orange, coconut cream
highball glass | nutmeg spice

MY SWEET

chloe prosecco, fig,
maple, lemon
wine glass

FIRST LOOK AT SUMMER

watermelon + basil vodka,
lime, simple, soda
highball glass | basil leaf + lime wheel

S + L COSMO

strawberry + lemongrass
vodka, cranberry, triple
sec, orange liqueur
couple glass | orange peel

ESPRESSO MARTINI

vanilla vodka, coffee
liqueur, irish cream,
fresh espresso
coupe glass | espresso beans

HERE COMES THE SUN

lemon drizzle gin,
elderflower liqueur,
lemon juice, soda, mint
*highball glass | dehydrated lemon
slice*

BERRY BASIC

gin, strawberry, lime, mint,
elderflower, soda
highball glass

MAI TAI THE KNOT

white rum, orange curacao,
lime juice, orgeat, dark
rum
highball glass | orange slice + cherry

AGAVE SPIRITS

LOVE'S ON FIRE 🔥

spicy tequila, blood orange,
triple sec, simple syrup, lime,
tajin spice rim
highball glass | chili pepper

CRANBERRY MARGARITA

tequila, flaghill cranberry
liqueur, simple, lime
high ball glass | fresh cranberries

GL MARGARITA

blanco tequila, lime, agave
highball glass | lime wheel

THE SPICY PINEAPPLE 🔥

spicy tequila, giffard
pineapple liqueur,
ginger beer
highball glass | candied pineapple

WHISKEY

FALL FASHION

apple cider, passion fruit,
rosemary, bourbon
highball glass

BLACK BARREL OLD FASHIONED

black barrel whiskey,
simple syrup, orange
bitters, soda
highball glass | orange peel

DON'T BE SOUR

bourbon, lemon juice,
simple syrup
highball glass | orange slice + cherry

TEE TIME

whiskey, iced tea,
lemonade
highball glass | lemon wheel

SANGRIA

HARVEST SANGRIA

available year-round
pinot grigio, pear brandy,
pumpkin pie spice,
seasonal fruit
wine glass | cinnamon stick

WINTER SANGRIA

available year-round
cabernet, apple brandy,
grand marnier, pomegranate
juice, orange juice
wine glass

WATERMELON SANGRIA

available April through August
white zinfandel, deep eddy
lemon, watermelon pucker,
watermelon juice
wine glass | lime wheel

ZERO-PROOF COCKTAILS

SMOKIN' HOT 🔥

mango, jalapeño,
soda water
highball glass | chili pepper

KICK BACK + RELAX

guava, orange, lime,
coconut, soda water
highball glass | lime wheel

BERRY NICE

blueberry, honey, thyme,
soda water
highball glass | blueberry skewer

Rentals, Additional Pricing + FAQs

RENTAL PACKAGES + INFORMATION

delivery + pick up fees not included | pricing subject to change

SPOTLIGHT PACKAGE | \$550 flat rate

Includes:

specialty fabric linens (cotton, stain, bengaline) for four (4) high cocktail tables, cake table, sweetheart table, gift +card table and escort card table

PLACE SETTING PACKAGE | \$500 per 25 guests

Includes:

upgraded water glass, upgraded napkin (cotton, satin, bengaline), glass charger plate (gold or silver rim), menu card

RENTAL BAR RESTOCKING FEE | \$400

(for removal of Granite Links bars and restocking)

CHAIR REMOVAL FEE | \$475

CHAIR CUSHION CHANGE | \$200 (does not include rental cushions)

A LA CARTE

120" Round Linen (cotton, satin, bengaline) | \$46 per linen

132" Round Linen (cotton, satin, bengaline) | \$59 per linen

Napkins (cotton, satin, bengaline) | \$75 per 25 napkins

Glassware (water, wine) | \$100 per 25 glasses

Glassware (champagne) | \$145 per 36 glasses

Acrylic Charger Plate (gold, silver) | \$100 per 25 charger plates

Chiavari Chair (gold, fruitwood, black) | \$12 per chair

FREQUENTLY ASKED QUESTIONS

WHAT IS INCLUDED IN THE FOOD + BEVERAGE MINIMUM?

Any hosted food and beverage items will be applied towards the minimum. Room rental, tax, service gratuity and administrative fee are not included. Cash Bar charges are not applied towards the Food & Beverage Minimum.

AM I REQUIRED TO USE PARTICULAR VENDORS?

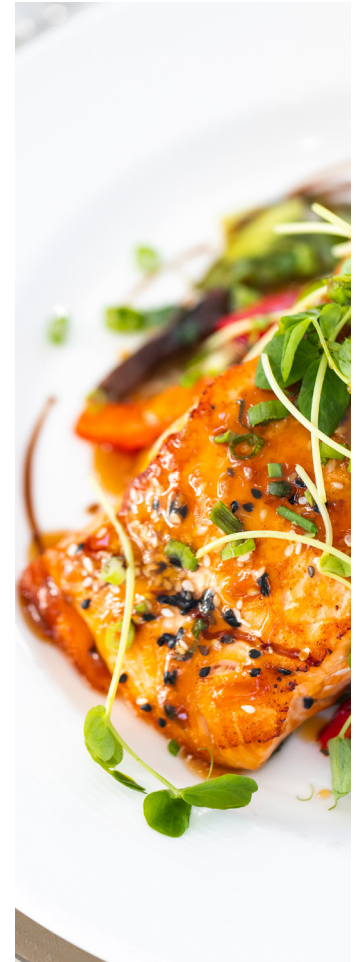
Granite Links does not require our clients to use vendors on our Preferred Professional List, except for production and drapery. If you wish to contract someone who does not appear on our list, this will need to be approved by your Sales Manager. All vendors must submit a current certificate of insurance and complete the Granite Links Vendor Agreement prior to the event.

CAN WE GET READY AT GRANITE LINKS?

Granite Links does not allow for hair or makeup services onsite. The suite's primary purpose is to provide a private space for you and your wedding party to store personal items and touch up. Please contact your Sales Manager to confirm appropriate and available arrival time on property.

WHAT IF I WANT REAL FLAME CANDLES AT MY EVENT?

The City Of Quincy permits real flame candles only with a Fire Watch Detail officer (\$550) hired by Granite Links from the City of Quincy. Please consult your Sales Manager for restrictions/requirements.



Derrick Zellman Photography



GRANITE LINKS